

LES Enfants de Bohème

New Year's Eve Party

Ring in the New Year with a delicious feast!
\$80 3-course Prix Fixe

APPETIZER

Pan-seared foie gras with French green lentils stewed in veal stock and winter-vegetable confit

Duck confit rilette with *mirepoix*, arugula salad + toast

Frisée and lardon salad, vichyssoise, buttered-brioche crouton, fennel, radish, herbs + mustard vinaigrette

Filet mignon tartare with ponzu sauce, avocado + chili-oil potato hay

Lobster bisque with brandy crème fraîche + caviar

Seafood, oysters, poached prawns, lobster salad with tartare sauce + fresh mignonette

Bienvenue 2020!

DESSERT

Mille-crêpe tiramisu espresso cream, Nutella, hazelnut crumbs + coffee ice cream

Pistachio crème brûlée candied pistachios + raspberry sugar cookies

Crème Anglaise tart with fresh berries, lime sauce + whipped cream

MAIN COURSE

Za'atar-cruste rack of lamb with giant white beans, chorizo, Swiss chard, tomato jus + watercress

Surf-and-turf filet mignon, potato croquette, paddlefish caviar, fried lobster tail béarnaise + port reduction

Diver sea scallops, sweet potato purée, braised red cabbage, potato *galette*, seared foie gras + macerated black currants

Organic local *mouillard* magret, black lentils, herb salad, foie gras confit duck mille-feuille + parsnip purée

Pan-roasted Alaskan halibut, potato-wrapped deep sea prawn, clams, mussels, saffron risotto + bouillabaisse sauce

10 PM SEATING—
Complimentary bubbly for
the midnight toast!

Bonne Année!

177 Henry Street, New York

* Cash Only *

CHEF HECTOR DIAZ